Cattlemen plan July 12 cookout

By JAMES A SMITH
Extension Agent

Members of the Appomattox Cattlemen's Association and families will participate in a cookout at the George Shorter Farm Saturday, July 12, 6:00 p.m. Following dinner the group will tour the farm and see some of the fine polled hereford and Angus-Hereford crosses being used.

***

The 17th Annual Animal Industry Day is set for Friday, July 11. Tours begin at 9:30 a.m. One of the feature events is "New Systems of Farm Fencing." This demonstration will show use of the smooth wire system for containing different species of livestock.

Cattle, swine, horse and sheep producers will enjoy this program, which will be held on the Virginia Tech Campus.

***

In dry periods home vegetable gardens should be watered, if possible. Gardens need an inch of water a week.

When watering, do it well once a week. Apply one to two inches of water at the rate of about one-half inch per hour. The rate depends on soil type. If run-off occurs at this rate, reduce the rate. Several straight side cans placed under the irrigation is a simple way of measuring total output.

Morning is the preferred time of watering. Foliage left wet during the night is more susceptible to disease.

***

There will be a corn check-off referendum later this summer. Eligible voters must have sold corn in two of the past three years.

If at least one-half of producers voting are in favor of the program, it will go into effect. This is a self-help program that will function similarly to those by producers of soybeans, tobacco, peanuts, apples, poultry and pork producers.

If passed, 1/4c per bushel of corn sold will be collected at the first point of sale and sent to the Virginia Corn Commission. These funds will be used for market development, research and education of problems common to corn.

Assuming you are eligible

The South 40

to vote, a certification form must be completed and mailed in by July 24, 1980. A ballot will be mailed. All voting must be in by September 5 and results will be reported by September 12.

Certification forms are available at the County Extension Office.

***

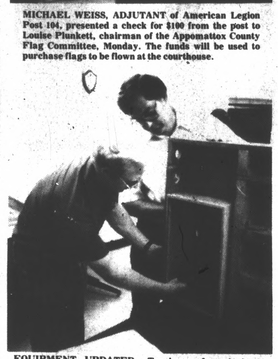
Here is why fungicides may not control blue mold on tobacco. Remember, blue mold symptoms appear five to seven days after infection has occured:

1. Application after infection
2. Improper timing
3. Incorrect rate
4. Failure to continue application over an adequate period of time
6. No reapplication of fungicide after a rain or irrigation

Some growers report using a mixture of streptomycin sulfate and Maneb applied twice a week, which provides excellent protection.

The one question raised by Appomattox growers and those across the tobacco belt -"Is this blue mold the same that we've known for 40 years or are we dealing with a new strain?" Obviously, we don't know at this point. Some plant pathologists suggest that because of the widespread occurrence of the systemic form of blue mold, it suggests a change in the causal agent. The chance of a new strain emphasizes the need for continued control action.

MICHAEL WEISS, ADJUTANT of American Legion Post 104, presented a check for $100 from the post to Louise Plunkett, chairman of the Appomattox County Flag Committee, Monday. The funds will be used to purchase flags to be flown at the courthouse.



EQUIPMENT UPDATED: Teachers of agricultural education in Southside Virginia participated in a workshop at Appomattox, June 27. Purpose of the working conference sponsored by Virginia Tech, Virginia State University, and the State Department of Education was to update electricity teaching aids in agricultural education departments. Above B. K. Waddell, Appomattox County High School, installs a larger breaker panel. Standing by to assist is C. Jordan Hudson, VSU.

4-Her's camp at Holiday Lake

By FRANK SWEET
Extension Agent

Over 130 Appomattox 4-H'ers, teen leaders and adults enjoyed a week at Holiday Lake 4-H Camp during the week of June 16-20. Berri Anderson and Darrell Corbner were selected as "Campers of the Week." Allen Smith and Lisa Moore were selected as "Teen Leaders of the Week."

Appreciation is extended to Miss Pam White and Mr. Michael Hancock who assisted with the camp as volunteer leaders; and Mr. Bill Sherrod and Mr. Tom Conrad who assisted with special camp programs. Tentative dates for Appomattox to attend 4-H Camp in 1981 are June 29-July 3.

***

Nineteen Appomattox 4-H members attended state 4-H Congress last week on the Virginia Tech Campus in Blacksburg. 4-H'ers from across the state participated in the week-long event. Appomattox participants included: Richard Conner, Laurie Cowan, Steve Cyrus, Dale Glover, Jane Guill, David Hancock, Pattie Harris, Jennifer Inge, Glen McClenny, Lisa Moore, Terri Nash, Lisa Puckett, Susan Shorter, Allen Smith, Blair Smith, Ruby Smith, Cheryl Walton, Laura Walton and Marlene Watkins.

***

4-H Sewing classes will be offered in three locations this summer. Locations and times are as follows: Pamplin classes will be July 21-25 at Pamplin Elementary School from 9:00 a.m. - 2:00 p.m. each day; Appomattox classes will be held at Appomattox Middle School during the week of July 7-11 from 9:00 a.m. - 2:00 p.m. each day and during the week of July 28 - August 1 at the same time. 4-H'ers who have not registered for the above classes should call Mrs. Chilton at the Extension Office. Sewing Classes at Oakville will be held August 4-8 at Oakville School from 9:00 a.m. - 2:00 p.m. each day. Registration for classes at Oakville will be Tuesday, July 29, from 3:30 p.m. - 4:30 p.m. at the school.

***

State 4-H Electric Congress will be held August 18-20 at the John Marshall Hotel in Richmond. Senior 4-H'ers who have done outstanding work in electric projects will be invited to participate. Electric Congress is an annual event suppported by the Virginia Association of Electric Cooperatives.

***

Now is the time to begin planning for the 1980 Five County Fair exhibits. Entries such as livestock and many craft items take a lot of work and should be planned ahead of time. 1980 catalogs should be available by early August. We have a few copies of the 1979 Fair books left if you would like one.

***

The East Central District

Happiness is 4-H

Blood donors are thanked

Letter re: Bloodmobile

At our regular visit on the bloodmobile on June 16 nine new donors registered and gave blood for the first time.

We are so happy to welcome them to our list of blood donors and hope that they will continue in this most rewarding venture.

If you think our blood donors are not happy and concerned people just come on out to one of our visits. We all have such a good time just visiting with our fellow donors at the canteen and while donating also.

On a recent visit a donor remarked how he enjoyed coming to the bloodmobile, said he really had a good time. I think that is just great don't YOU?

Our nine first timers were **Michael L. Childress, Bette J. Steinkamp, Roger L. Mayberry, Tina L. Doss, Timothy G. Doss, Daniel P. Harvey,II, Karl B. Ewers, Nancy J. Kramer, and Linda G. Torrence.**

Eleven donors received pins. Top honor went to **Dorothy W. Davidson** who received her seven gallon pin. Next was **Gertrude D. Jarrell**, who received her five gallon pin. Three gallon pins went to: **Joyce C. Jamerson** and **Eleanor Johnson.** Those receiving two gallon pins were: **David Lee Grisham** and **Amy Scott Garrett** and one gallon pins went to **Tamara D. Nash, Janet M. Fitzgerald, Shirley C. Doss, John P. Franklin, Jr.** and **James N. Bollinger.**

Remember we did good on our last visit, as we went over our quota by six units, but we can always do better. Blood is so badly needed that I hope, on our next visit on August 28th. (Thursday), we will break our present record of 150. Be sure and mark your calendar NOW!

Alice C. Martin
Chairman Blood Services

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DMV offices will close Friday

All Division of Motor Vehicle offices and driver's testing stations will be closed Friday, July 4 in observance of Independence Day.

Otherwise, DMV offices are open Monday, Tuesday, Wednesday and Friday, from 8:30 to 4:30, and Thursday, 10:00 to 6:00.

Driver testing stations will be open according to their regular schedules except for Friday, July 4.

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Tips for home canning

By SHIRLEY W. WALTON
Extension Agent
Home Canning -- Questions and Answers

The economic situation is causing many families to tighten their belts and look for ways to stretch their food dollars. Many are canning foods -- some for the first time.

By canning your own food, people are finding they save money. They save the most when they raise food at home or buy during the season of plentiful supply. Some ever are given food by neighbors who have an abundance.

Home canners are enjoying good taste in nutritious home canned food and getting real satisfaction and a sense of achievement in the process.

If you are considering canning food this year, remember that nothing will be gained by canning if food spoils or your family becomes ill from food poisoning. It is important to follow reliable directions and use the proper equipment.

Don't take short cuts or experiment in home canning. Use only tested, current approved methods for home canning.

Use only jars, cans and lids made especially for home canning. Never use ordinary jars such as mayonnaise or coffee jars. These are not heat tempered and can explode in a pressure canner.

Do not reuse lids unless instructions with lids recommend reuse. The rubber ring deteriorates easily and prevents a tight seal. Buy new rings for the one piece zinc lids and new metal lids with sealing compound for the two piece lids.

Here are some most frequently asked questions from home canners.

1. **"Canning jars and equipment were scarce several years ago. What will it be like this year?"** Adequate supplies of glass jars are expected this year. There will be more metal lids on the market this season than last. There are no expected shortages in view for 1980.

2. **"Where can I buy canning supplies?"** Jars and lids should be available in grocery stores when the canning season begins. Canners and other equipment are sold in hardware, farm supply and department stores. If you wish to purchase canning supplies, it is smart to do so before you have to have them.

3. **"My neighbor uses peanut butter or pickle jars for canning. Someone else told me this is unsafe. Who is right?"** Packers jars are one-trip jars. They are usually made of thinner glass than standard canning jars. Since the thinner glass is less resistant to extremes of temperature and mechanical shock, there may be more breakage in non-standard jars than those made especially for home canning. Often the necks are not perfectly round or they may have dips in them. Many times they have such short necks that screw bands cannot screw all the way down. Many non-standard jars cannot be correctly matched with the appropriate size two-piece canning lids or one piece zinc lined caps. Therefore, a proper seal cannot be obtained.

4. **"I don't understand why you have to use a steam pressure canner for some foods and not for others."** Higher temperatures are required to destroy botulinum bacteria in low acid foods like meats, fish, poultry and all vegetables except tomatoes. The only safe way to can these foods is by using a pressure canner which provides temperatures (240 degrees F) higher than that of boiling water (212 degrees F.)

5. **"I like to add celery, green pepper and onion to tomatoes when I can them. Is this safe?"** Adding other vegetables lowers the acidity of tomatoes which can provide a favorable environment for the growth of botulinum bacteria. This product would require the pressure canner method of processing and the use of reliable directions.

6. **"I have a small pressure cooker (sauce pan. Can I use that for canning?"** If the pressure cooker has a gauge that maintains 10 pounds of pressure, it can be used for home canning.

7. **"I can all the time using the open kettle method. What's wrong with that?"** In this method, food is cooked in an ordinary kettle, then packed into hot jars and seals without processing. Temperatures in the open kettle canning are not high enough to destroy spoilage organisms that may be in food. Spoilage bacteria may also enter the food when it is transferred from the kettle to the jar. It is not recommended except for jellies.

8. **"Is it true that jams and preserves need to be processed in a boiling water bath?"** Yes. This prevents the growth of mold and yeast that could cause food spoilage and quality changes in these products.

9. **"Which pressure canner is more accurate - the kind with a dial or the one with the weight control?"** Both are accurate if used and cared for according to the manufacturer's instructions. Some people like numbers on a dial, while others prefer the sight and sound (a jiggling noise) of the weight control. Please note that the dial control must be tested frequently for accuracy. The weight control does not need this, but it must be cleaned occasionally for good service. If you have the dial control, you may bring your pressure canner lid by the Appomattox County Extension Office for testing. This is done for anyone at no cost.

10. **"We are on special diets in our house. Is it safe to can without salt or sugar?"** Salt and sugar are not necessary for safe processing of fruits and vegetables. The salt in recipes for pickle products and sugar in jams and jellies should not be reduced as the measures given are needed to provide good quality.

Homemakers, next week I shall continue with questions and answers most frequently asked about home canning. If you have a homemaking question or problem, you may call us at 352-8244 or write us at P. O. Box 488, Appomattox, VA 24522.

Have a good week!

RECIPE OF THE WEEK
Carrot Cake

Sift together and set aside:
2 cups sifted flour
1 tsp. baking powder
1 teaspoon baking soda
1 tsp. cinnamon
1/4 tsp. salt
Combine:
1 1/2 cups salad oil
2 cups sugar
Mix well. Add 4 eggs, beating after each. Gradually add dry ingredients, mixing well. Add 2 cups finely grated carrots. (1/2 cup raisins, if desired). Mix well. Bake in 3/8 inch layer pans at 350 degrees for 50 to 60 minutes.

Nut Icing:
Combine: 1/2 cup margarine
1 - 8-oz. package cream cheese
Beat until light.
Gradually add while beating:
1 lb. package confectioner sugar
1 tsp. vanilla
1 cup chopped walnuts
Mix well.

DEBBIE D. FRANCIS of Bent Creek is shown here with an 11-pound, 14-ounce trout she caught while fishing out of Deltaville, Va. June 7. She caught the fish with a hopkins lure, aboard the 36-foot "Honey Bee" owned by Gene Davis of Dillwyn.

Good news for homemakers

Zion Baptist news

You are cordially invited to regular preaching service to be held at the Zion Baptist Church Sunday at 11 a.m. with Rev. Charles Lewis.

The Vacation Bible School was a success, which was held at the Zion Baptist Church last week. All present enjoyed the program held at the Zion Baptist Church last Sunday. With Rodney Allen and concert from Lynchburg at 4 p.m.

All the sick are improving. Let us all pray for our sick and shut-in.

Out-of-town guests in the Franklin's home recently were Mrs. Helen Patterson of Washington, D.C., Mr. and Mrs. Claude Cobbs and their two children. They are visiting Mr. Cobb's mother, Mrs. Minnie Cobbs and friends.

Mrs. Franklin is happy to have her daughter, B.B. home for a few days.

Her hsuband and son are also visiting the Franklins and Mr. and Mrs. Jessee Walker.

The Bible School has closed with a large group of children coming to Christ. The Bible School was a great success.

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Farmers may qualify for disaster benefits

By TOM CONRAD

Farmers that are participating in the wheat and feed grain program may be eligible for disaster benefits if they have or will experience low yields on their wheat or barley due to adverse weather conditions.

To be eligible a farmer must have produced less than 60 percent of the crops established yield, which must have been due to conditions beyond the farmers control (drought, flood, winter freeze, insect infestation, etc.).

If a disaster application will be filed and the crop has been harvested for grain, the disaster application must be filed within 15 days after the final harvest date of the crop. If the crop will not be harvested and will be abandoned or cut for silage, an appraisal must be made to determine the crops yield. The appraisal request will be filed at the same time the disaster request is filed.

Farmers that do harvest the crop are asked to keep production records separate for each individual farm that

ASCS TODAY

is operated. Also a farmer that still has grain stored from a prior year should not co-mingle this years grain with the prior years grain.

For further details concerning disaster assistance, contact the ASCS office. One important thing to remember is if you are unsure of program regulations concerning a disaster affected crop, check with us before doing anything.

ASCS has increased the amount a farmer may borrow under the farm facility loan program from $50,000 to $100,000 to cover higher construction costs.

The program provides loans to farmers to help them buy, build or remodel on-farm storage facilities and to obtain needed drying and handling equipment.

The maximum loan is 85 percent of the cost of the structures and equipment. Under the new maximum loan limit, the combined outstanding loan balance maximum was also increased to $100,000. A minimum down payment of 15 percent of the cost must be paid in cash by the farmer before the loan is disbursed.

As of July 1, the ASCS has disbursed over $70,806,45 in farm facility loans to Appomattox County farmers. This represents 83,782 bushels of storage space.

Farm facility loans may be repaid in seven equal annual installments oved a period of eight years. Prepayment may be made at any time without penalty. Farmers are required to apply for loans at our office within 30 days of the time the items to be financed are delivered to the farm.

No change was made in the current method of determining storage need or in the loan levels requiring state committee approval or real esate liens.

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